ARMY CENTER OF EXCELLENCE, SUBSISTENCE

Facilities & Equipment Division

Overview

Topics

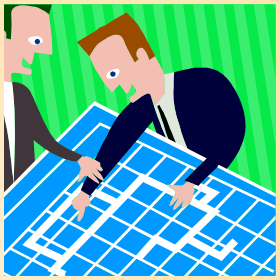
- MCA Projects
- Food Service Equipment (FSE) Prime Vendor
- Temporary Facilities
- FSE Replacement Program
- CTA 50-909
- Food Service Management Plan

MISSION

Dining Facility Designs

Equip. Schedules

251-500



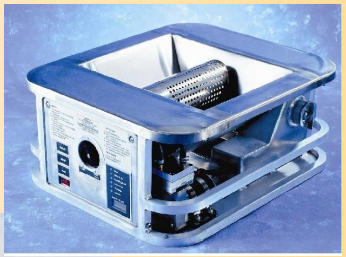
501-800

801-1300

Facilities & Equipment Division

Equip. Funding For MCA Projects

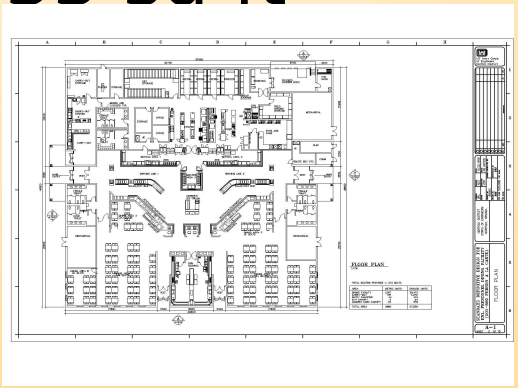
Field Food Service Equip.



CTA 50-909

Size & Classification of Dining Facilities

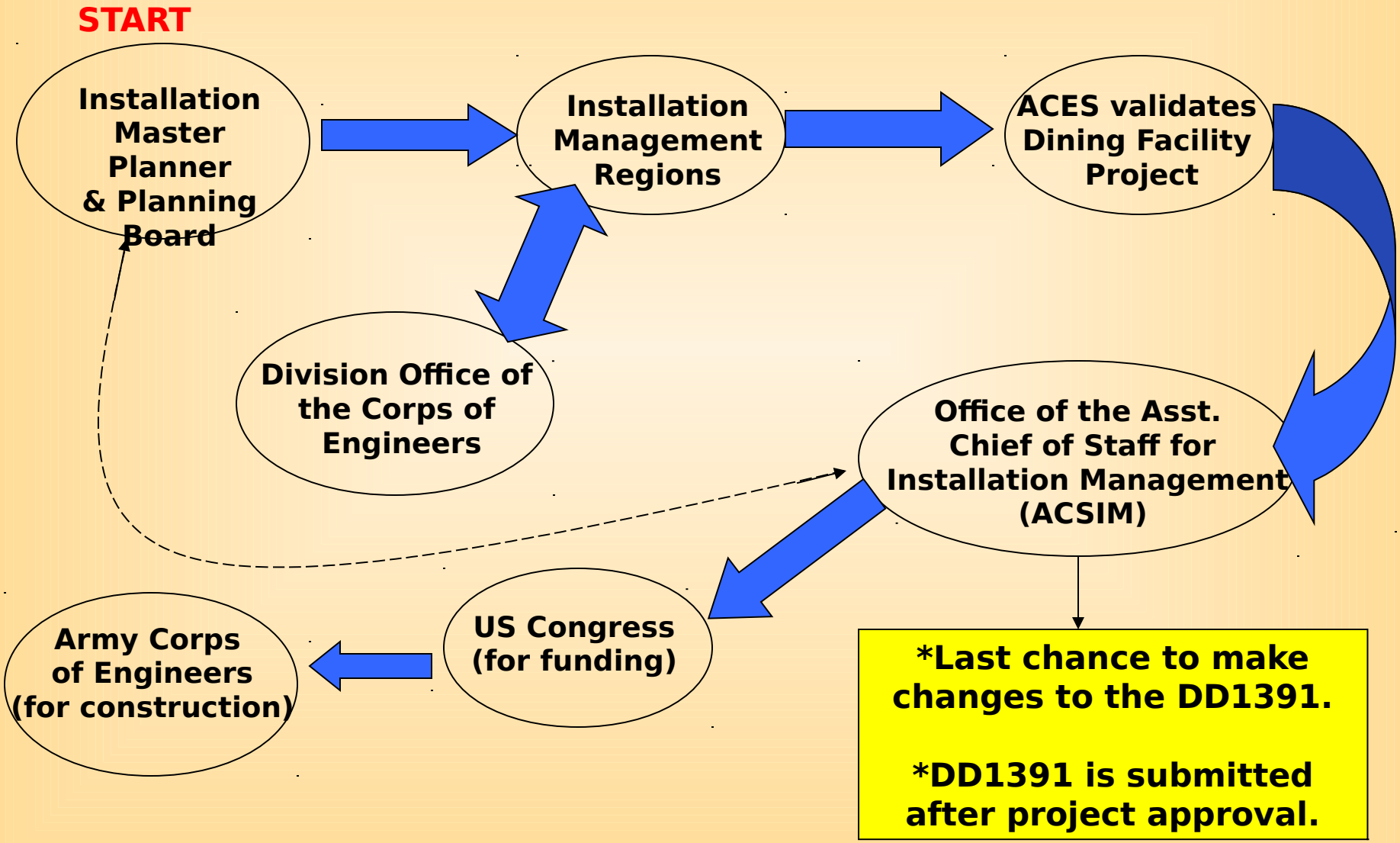
- 150-250 person, 125 seats, 13245 sq ft
- 251-500 person, 250 seats, 22389 sq ft
- 501-800 person, 360 seats, 27550 sq ft
- 801-1300 person, 538 seats, 30257 sq ft
- Trainee Barracks Complex, 801-1500 person, 560 seats, 34233 sq ft



Design Concepts

- A la carte
- Meal Replacement
- Drive through Window
- Carryout
- Traditional Style Servi

MCA Project Process


START
Installation Master Planner & Planning Board
Installation Management Regions
ACES validates Dining Facility Project
Division Office of the Corps of Engineers
Office of the Asst. Chief of Staff for Installation Management (ACSIM)
US Congress (for funding)
Army Corps of Engineers (for construction)
*Last chance to make changes to the DD1391.
*DD1391 is submitted after project approval.

How Do We Get What We Want?

- Design Charrette

- An efficient planning and brainstorming session that involves the entire team (designers, clients, consultants, etc.).
- Provides rapid problem resolution with Project Team.
- Trims months from the development phase.
- Meet unique user requirements.

Great Things About Projects

- Provides a state of the art dining facility
- Partnership will all parties
- Equipment for today and tomorrow
- Food safety

Challenges of Construction Projects

- Changes to the concepts of operation
- Changes to the feeding mission
- Force Protection Issues
- Timeframe
- Equipment changes
- Review of contractor furnished equipment and construction
- Funds being diverted
- Transition from existing DFAC to new facility
- Installing GFGI Equipment

Waiver / User Change Process

- Installation Master Planner
- IMA Region
- HQ IMA
- ACSIM
- ACES
- ACSIM for approval

Food Program Manger's Role in an MCA Project

- Provide data to the Installation Master Planner to develop the DD 1391 (include feeding mission, head count data, unit assigned to the DFAC, etc.).
- Attend the planning and design charrettes.
- Attend all design review meetings.
- Submit requisitions to ACES for all GFGI equipment.
- Order the décor package based on décor package from the COE and commercial vendors.
- Serve as the on-site point of contact for the MCA project.

Vendor Equipment

Things that we need to know during the design meetings

- List of the leased equipment
- Utility requirement for each piece of equipment (Volts, Amps, Phase, etc.)
- This information should be available from the provider.

MCA Dining Facility Project

- Current procedures for providing food service equipment (FSE) for MCA Dining Facility Projects
- For MCA Projects for dining facilities the FSE is classified as A, C or L :
  - A = FSE is contractor furnished, contractor installed (CFCI)
  - C = FSE is government furnished, government installed (GFGI), G-4 Army / IMA funds
  - L = Leased
- Décor is a GFGI item (G-4 Army / IMA funds)

MCA Projects Under Construction

Installation	Size	Funding needed for Equip &/or Décor
Ft Detrick	150-250	Equip & Décor
Korea (Camp Humphreys)	501-800	Equip & Décor
Ft Meade	501-800	Equip & Décor
Ft Campbell	251-500	Equip & Décor
Camp Mackall	500 Non-std	Equip & Décor
Ft McCoy	Non-Std	OMAR Funded

- Equip. & Décor takes about 6 months to deliver after requisitioning
- Equip. & Décor for Korea needs to be ordered 12 months out!

MCA Projects Under Design Various Regions

Installation	Size	Design Phase
SOUTHEAST REGION		
Ft Bragg	501-800	Concept
Ft Bragg	251-500	65%
Ft Bragg	251-500	Final
Ft Campbell	251-500	95%
Ft Stewart	501-800	65%
Ft Knox	1300 BTC	90%

MCA Projects Under Design
Various Regions

Installation	Size	Design Phase
NORTHEAST REGION		
Ft Drum	251-500	95% Redesign
NORTHWEST REGION		
Ft Leonard Wood	BTC Tng Facility	35%
Ft Riley	501-800	100%, Contract out for bid
SOUTHWEST REGION		
Ft Hood	501-800	95%
KOREA		
Camp Humphreys	501-800	65%

Turn Key

- Turn Key for Military Construction Army (MCA) Dining Facility Projects
- What turn key means for the user?
- The cost associated with turn key projects

Turn Key

- Funds for FSE will be administered by ACES
- Coordinate with Corps of Engineers to award contract option bids for the construction contractor to provide all of the GFGI FSE and Décor packag
- Items Not included:
  - Expendable items and Autom[illegible] equipment

Cost for Turn Key

- Cost associated with turn key
- Construction costs range from 10-20 % more than the government price per project

Benefit of Turn Key

- All of the FSE equipment is in place when the government accepts.
- Personnel are trained on all of the equipment by manufacturer's representatives.
- User does not have to order, store and install FSE for the project.
- Décor package is picked and approved during the design review meetings.

Modular Force Affecting Construction

- Army currently exploring a better way to fund *temporary* dining facilities constructed as a result of Modular Force changes.
- Army researching the use of industry standards to expedite construction process.
- Chief of Staff directing the cost cutting within the construction arena.

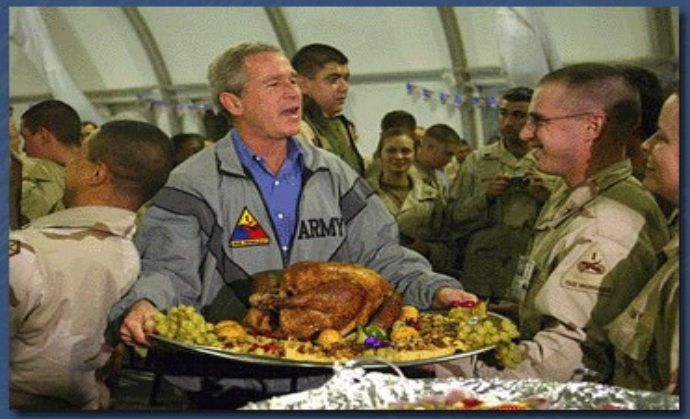
Types of Temporary Facilities

BACK

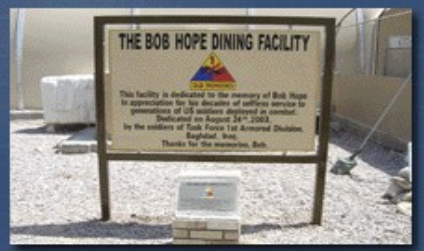
SPRUNG INSTANT STRUCTURES

Manufacturers of Engineered Relocatable Structures

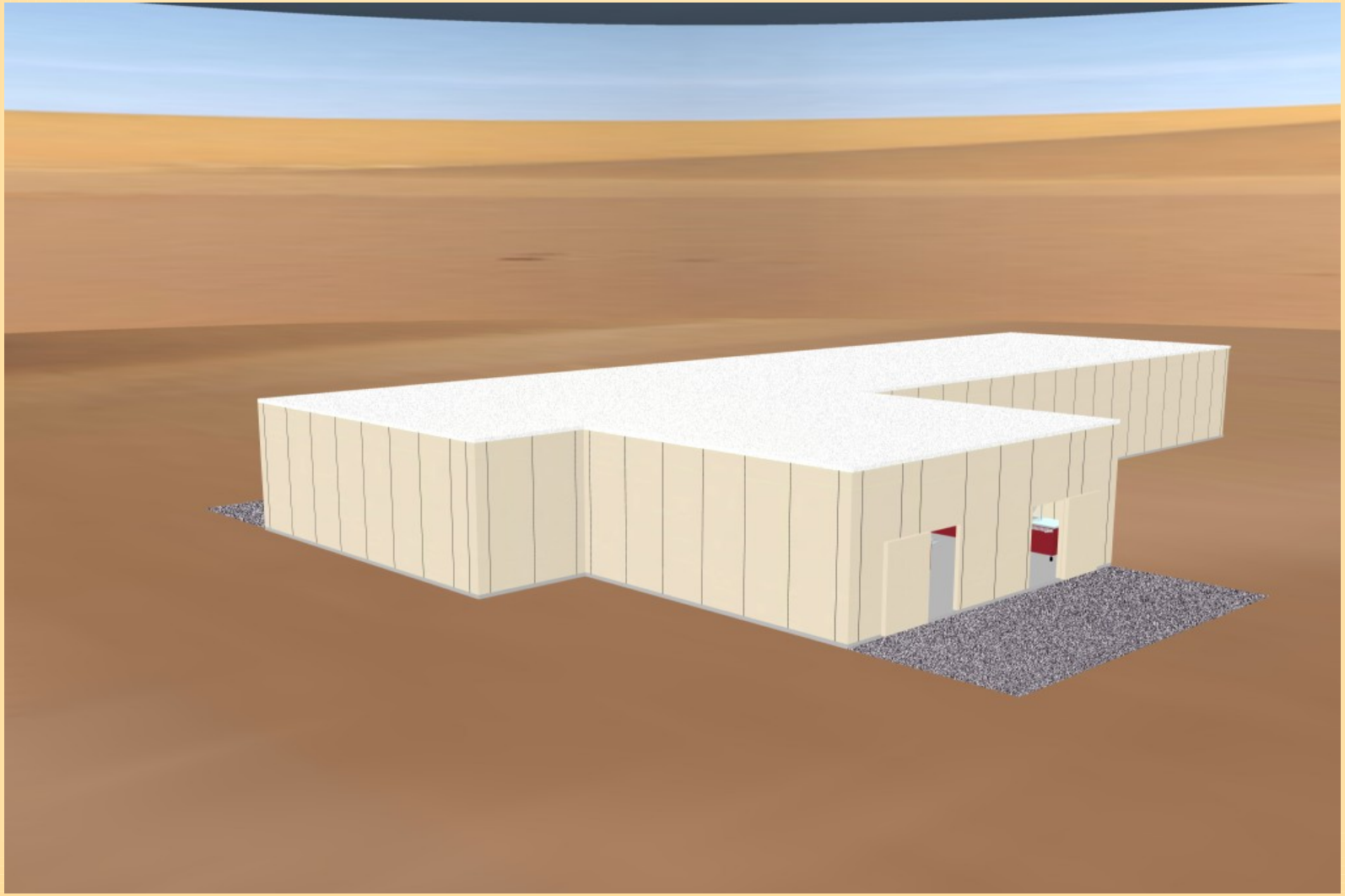
DINING / FOOD SERVICES



45,000 square feet
Bob Hope Dining Hall
Baghdad, Iraq



Servtech Facility

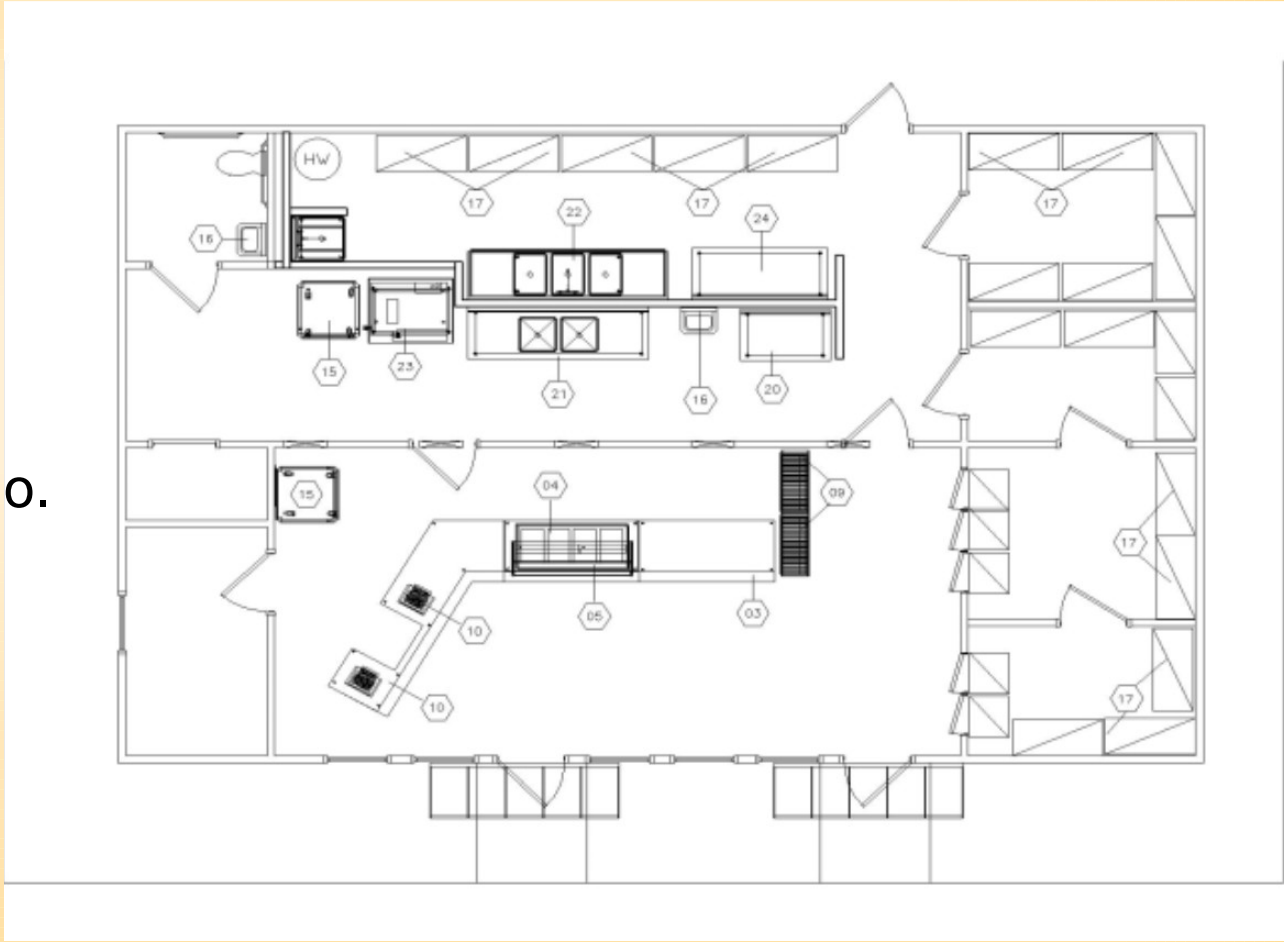


Stand Alone Carry-Out Facility

Proposed Remodel

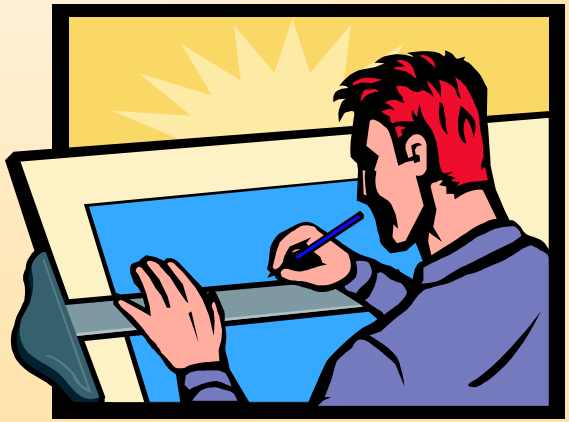
Carry-out Building
KOREA

Denver Equipment Co.
Of Charlotte, Inc.



MILCON Transformation

- Performance Based Design-build
- Design-build – The Private Sector Approach
- Request for Proposal (RFP) Transformation Standards and Criteria
- Industry Comparison
- Functional Comparison
- Cost Comparison



"Perfection –vs- Best Value"

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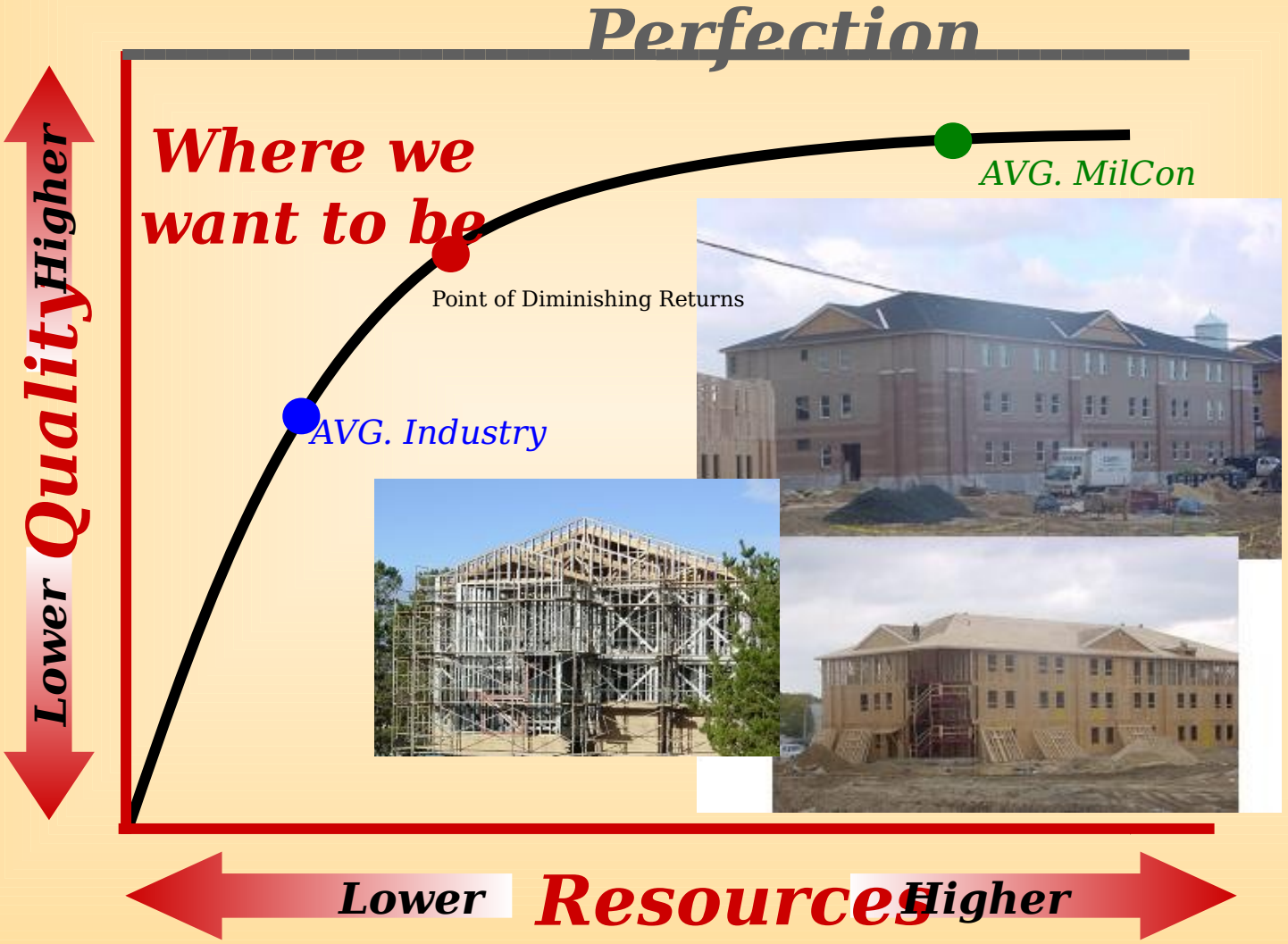

MILCON Comparison

MILCON Comparison

	Dining Facility	College Cafeteria
Mission	Feed People	Feed People
Occupancy Type	Assembly (A2)	Assembly (A2)
Type of Construction (common construction materials)	PREFFERED Type I or II, non-combustible (concrete block and brick)	ALLOWABLE Type V, 1-hour (wood or light gage metal stud)
Functional Attributes	Feed large groups in short time Prepare and Serve Food Accommodate Socializing Accommodate Seating and Dining	Feed large groups in short time Prepare and Serve Food Accommodate Socializing Accommodate Seating and Dining

New FSE PV Contracts

- To be awarded in FY05
- 6 zones – 2 CONUS/ 2 OCONUS/ 2 Maritime
- Total estimated yearly value: $ 56,000,000
- Prime Vendor will be required to establish a full time presence in Europe and other OCONUS areas as conditions warrant
- BSM implementation for DSCP FSE in 2006

Zone Realignments

- **CONUS EAST** – All Eastern US, Caribbean, Central and South American land locations
- **CONUS WEST** – All Western US land locations
- **OCONUS EAST** – All Europe, Africa, Middle East and Persian Gulf land locations
- **OCONUS WEST** – All Pacific Rim, Diego Garcia, and SW Asia land locations
- **MARITIME EAST** – All US rivers East of and including Mississippi River, Atlantic Ocean, Mediterranean Sea, North Sea, and Red Sea military & government ships
- **MARITIME WEST** - All US rivers west of Mississippi, Pacific Ocean, Indian Ocean, Persian Gulf military & government ships

New FSE Prime Vendor (PV) Contracts

- PV program supports: product, parts and technical manuals
- Products may be commercial model/part number or NSN
- PV program supports incidental services
- Incidental services may include: design/layout, removal, installation, repair, renovation, maintenance, warranty and training
- PV orders must be within scope vs. FSOS and other government programs for smaller items and/or accessories

Vendor Equipment

- **Coordinate with your local DPW prior to accepting vendor equipment to ensure proper utilities.**

- **Most vendor equipment is 220 Volt, 4 Wire, 1 Phase**

Food Service Equipment Replacement Program

- Equipment Replacement Record should be maintained in AFMIS to establish the budget to replace food service equipment.
  - System will interface with DSS.
  - Procedures:
    - Provide visibility/budget above installations
    - Identify equipment overages/shortages
    - Standardize inflation rate
    - Data cleanup

Regulation Revision

- CTA 50-909
  - Deleting multiple LIN's for same item.

    Example: 28 LIN's for refrigeration items will revised to 7 LIN's.
  - Requesting new LIN's for unlisted items

    Example: Combi, Rotisserie and Pizza Ovens, Carving Stations, SOMAT Waste Pulping System.

- Revisions will allow for easier tracking of food service equipment within AFMIS and DSS.

Food Service Management Plan (FSMP)

- Purpose: To identify buildings that are or ever have been designated as a dining facility.
- Assists in construction, modernization, improvement planning and full mobilization planning.
- FSMP will be used to determine dining facility categories for the Phillip A. Connelly Program.

Facilities & Equip. Division Contacts

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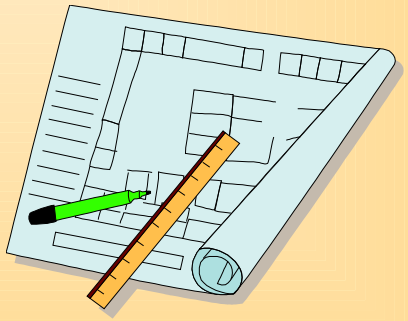
Please visit our web site @ www.quartermaster.army.mil/aces



QUESTIONS ?